



WINEMAKER'S NOTES

The Charles Vineyard is located in the Southeast part of Boonville along the Anderson creek in the Anderson Valley, Mendocino County. The Charles family has been in Boonville on this property since 1950 when the land was a lumber mill, then a cattle ranch and converted to vineyards in 1999. Its unique location makes it ideal for Pinot Noir; while not on the coast, the valley opens to the ocean allowing the cool marine layer to make its way through the valley, giving it a coastal influence, sometimes resulting in as much as 50 degree fluctuations in temperature in a single day. This vineyard is meticulously tended and contains clones 114, 115, 777 and Pommard on three different root stocks.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone and vineyard during fermentation and aging. This gives us many more blending options. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. During the seven to twelve days it takes to ferment, we hand-punch each fermenter, up to four times a day to ensure that the temperature doesn't get too warm. Once the juice is fermented, we press the fruit and move the wine into Francois Frères French oak barrels, and then age for at least 11 months before bottling.

A handwritten signature in cursive script that reads 'Ben R. Papapietro'.

TASTING NOTES

Deep garnet in color, this wine has an expressive, precise nose showing plenty of earth and fruit framed by baking spice and clove notes. This well-structured wine opens with juicy dark fruit flavors of Santa Rosa plum, blackberry with hints of cola from the mid-palate through the long finish. This is a particularly well-balanced wine with good acidity and fine tannins. Very drinkable now, but has serious aging potential.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Anderson Valley

Harvest Date: September 2,
2014

Alcohol: 13.9%

T.A.: 0.64g/100ml

pH: 3.6

RS: Dry

Cooperage: 11 months in
Francois Frères
French oak,
50% new,
50% 1-2year-old

Bottled: August 10, 2015

Production: 477 cases / 750ml
16c / 1.5L

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